

FRESHLY SLICED

Coppa Joselito	(80 g)	24,00 €
Gran Reserva Iberian	(80 g)	26,00 €
Shoulder Joselito		

SHELLS

Razor-shell lime-lemon	(6 uds)	19,00 €
Mussels in green curry	(500 g)	16,00 €

SNACKS

White tuna nigiri	(1 ud)	9,00 €
Joselito Croquettes Duo (Ham-Chorizo)	(2 uds)	9,00 €

TO SHARE

Cured horse mackerel on creamy Padrón peppers	16,00 €
Cow tartare and roast marrow	21,00 €
Roast octopus with creamy dried fruits and green pepper	25,00 €
Celery noodles in spicy sauce.	16,00 €
I/2 lobster and its head grilled with lime fennel.	28,00 €
Roasted leeks and tear peas.	18,00 €

We can offer you any seasonal seafood on request.

MAIN

Hake from Celeiro, ajoblanco with cashew nuts, garlic sprouts and garlic sauce	29,00 €
Joselito Iberian Mogote, mashed potatoes and salads	24,00 €

OUR EMBERS

THE SEA

Grilled market fish	9,50 €/100g
(price according to daily market)	

On the side:

Roasted eggplant with yogurt-mustard sauce.
Roasted cachelos.

MEAT

Roast Beef Rib	9,50 €/100g
Joselito cutlet dry aged 2 months	9,50 €/100g
Glazed Hock	9,00 €/100g

On the side:

Salad with Kimchi of turnip greens dressing.
Robuchon mashed potato.

TO FINISH

Dessert cart (portion)	8,50 €
Cheese selection table	13,00 €
Bread service	2,25 €